

TODAY'S PRESENTATION TEAM

- Luc Tardif, Interunion Marketing
- Tim Larsen, Colorado Dept. of Ag.
- Ted Craig, Wyoming Business Council
- George Myers, USDA Canada
- Lisa Anderson, USDA Canada
- Diana Weigel, CFIA

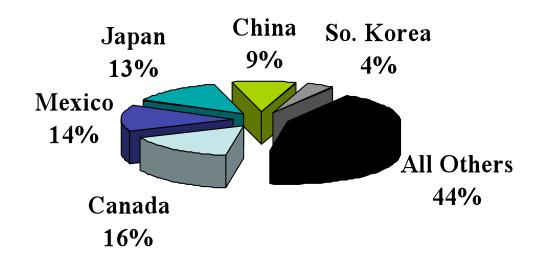
Today's topics:

- Overview of U.S. exports to Canada
- Labeling Basics
- Nutritional Labeling Issues
- Grading Labels
- Organic Labeling

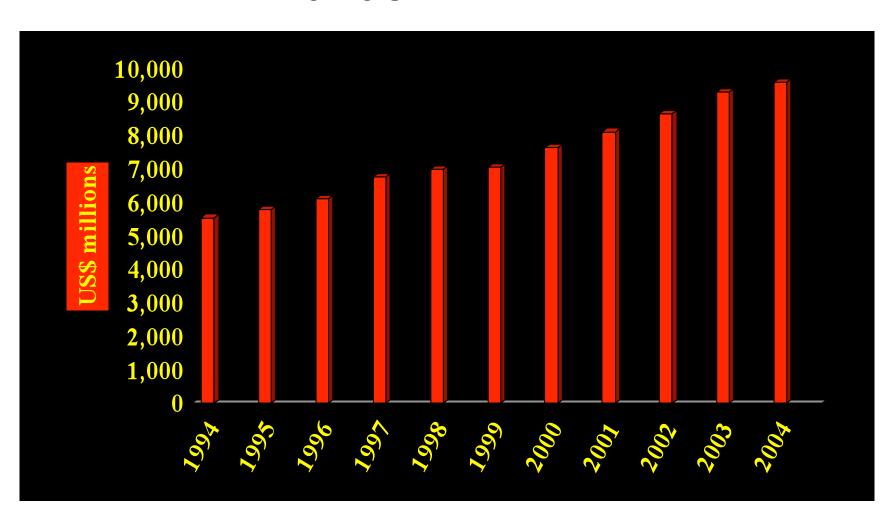
- Meat, Poultry and Processed Frt/Veg.
- Claims
- GMO and Irradiation
- Shelf Life
- Temporary Labeling
- Enforcement
- Questions & Answers

Canada is the Leading Market for U.S. Food and Agricultural Exports

U.S. Agricultural Exports in Calendar Year 2004, \$61 billion

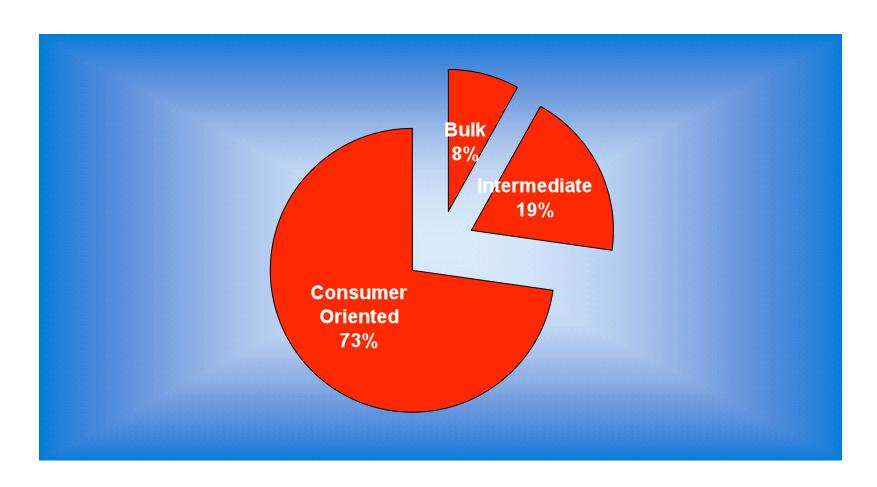


U.S. Agricultural Exports to Canada under NAFTA

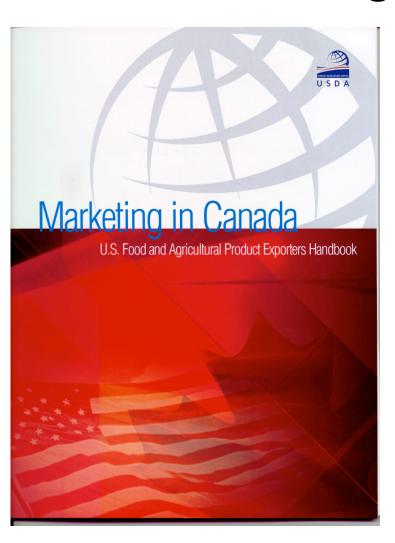


U.S. Ag. Exports to Canada, by Type

2004 \$9.7 billion

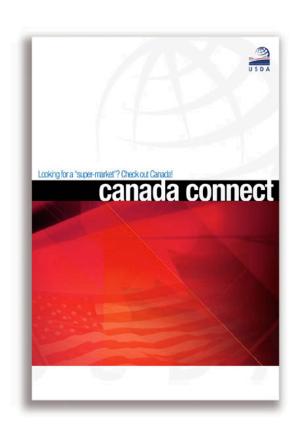


Marketing in Canada



- Exporter Business Tips
- Export Services
- Customs Import Procedures
- Food Regulation
- Packaging & Labeling
- Market Sector Trends
- Best Prospects

CHECK OUT CANADA!



- Establish
 Commercial
 Relationships in
 Canada
- Endorsed by FAS
- Cost-Effective
- One-on-One Meetings
- Research
- Market Overviews



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Canadian labeling standards

The Canadian Food Inspection Agency (CFIA) enforces labeling standards in Canada.

This presentation is a summary of labeling standards used in Canada. It should not be used as sole resource. It is strongly recommended that you consult the 'Guide to Food Labeling and Advertising' found on the CFIA website:

www.inspection.gc.ca

The CFIA may also be contacted directly to solve labeling issues not covered by the Guide.





Labeling basics

Basic labeling standards are very similar to US standards.

Some differences:

- Bilingual (French/English)
- Metric, and difference in imperial system
- Some products are sold by volume instead of weight
- Standard container sizes
- Nutrition Facts panel standards.







Labeling basics

Many other aspects are the same as US packaging:

- Identification of manufacturer and/or importer
- Country of origin (or Canadian importer)
- Ingredient listing
- Component and processing-aid declaration
- Imagery used on packaging
- UPC codes, etc.







Labeling basics

All pre-packaged products require a label, with some exceptions.

Information on some labels may be in only one of the two official languages.







Nutrition Facts panel will be mandatory on most food products.

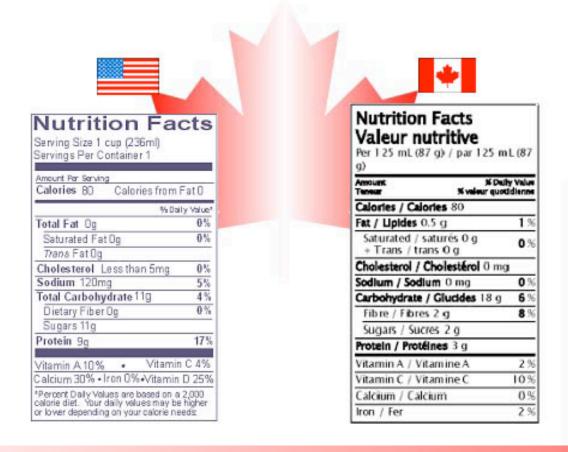
Canadian manufacturers and companies exporting to Canada have the same time to comply.







Canadian Nutrition Facts panels are similar on the surface to those used in the US.







Basics

Normal width font 8 point type except as indicated Thin rules - 0.5 point Rules centred between text Heading: 13 point bold type-Nutrition Facts Serving of stated size: 10 point leading -Per 125 mL (87 g) 2 point rule Subheadings: 6 point bold type -Amount % Daily Value with 12 point leading 1 point rule Calories 80 Text enclosed by a box with a 0.5 Fat 0.5 g 1% point rule within 3 points of text Value centred against multi-line 6 point indent-Saturated 0 g 0 % information on left 9 point leading-+ Trans 0 g Cholesterol 0 mg Calories and non-indented 0 % ►Sodium 0 mg nutrients in bold type, amount in-Numbers in bold type, % sign in medium type, 12 point leading medium type, space between Carbohydrate 18 g 6 % number and % sign ► Fibre 2 a 8 % Medium type -Space between number and unit Sugars 2 g - -Protein 3 g 2 point rule Medium type with 14 point leading. 2 % Vitamin C ➡ Vitamin A. 10 % Calcium 2% Medium type with 12 point leading-0 %, Iron Order of presentation goes from left to right 5 point spacing





WHEAT

- French and English Nutrition Facts panels may be separate
- US format cannot be used on foods sold in Canada.









Three main types of Basic Nutrition Facts Panel...

Standard

Valeur nut	
Teneur	% valeur quotictienne
Calories 90	
Lipides 0,5 g	1%
saturés 0 g + trans 0 g	0 %
Cholestěrol 0 m]
Sodium 0 mg	0 %
Glucides 18 g	6%
Fibres 2 g	8 %
Sucres 2 g	
Protéines 3 g	
Vitamine A 2 %	Vitamine C 10 %
Calcium 0 %	Fer 2 %

4,7 am x 6,5 cm = 30,6 am 2

Nutrition Fact Per 125 mL (87 g)	s
Amount	% Daily Value
Calories 90	
Fat 0.5 g	1 %
Saturated 0 g + Trans 0 g	0 %
Cholesterol 0 mg	
Sodium 0 mg	0 %
Carbohydrate 18 g	6 %
Fibre 2 g	8 %
Sugars 2 g	
Protein 3 g	
Vitamin A 2 % Vitan	nin C 10 %
Caldum 0% Iron	2 %

 $4,7 \text{ am x } 6,5 \text{ am} = 30,6 \text{ cm}^2$

Narrow Standard

	Nutrition Fac Per 125 mL (87 g)	ts
	Amount	% DV*
	Calories 90	
	Fat 0.5 g	1%
	Saturated 0 g + Trans 0 g	0 %
	Cholesterol 0 mg	
٦	Sodium 0 mg	0 %
	Carbohydrate 18 g	6 %
	Fibre 2 g	8 %
	Sugars 2 g	
	Protein 3 g	
	Vitamin A	2 %
	Vitamin C	10 %
	Calcium	0 %
	Iron	2 %
	* DV = Bally Value	

 $3.6 \text{ am x } 7.7 \text{ am} = 27.7 \text{ cm}^2$

Valeur nutriti par 125 mL (87 g)	ve
Teneur	9. VQ*
Calories 90	
Lipides 0,5 g	1%
saturés 0 g + trans 0 g	0 %
Cholestérol 0 mg	
Sodium 0 mg	0 %
Glucides 18 g	6 %
Fibres 2 g	8 %
Sucres 2 g	
Protéines 3 g	
Vitamine A	2 %
Vitamine C	10 %
Calcium	0 %
Fer	2 %
* VQ = valeur quotidienne	
	7

3.6 am x 7.7 am = 27.7 cm²

Bilingual Standard

Nutrition Fac Valeur nutrit Per 125 mL (87 g) / p	ive
Amount Teneur	% Daily Value % valeur quoticlienne
Calories / Calories 8	0
Fat / Lipides 0.5 g	1%
Saturated / saturés + Trans / trans 0 g	og 0%
Cholesterol / Choles	stěrol Orng
Sodium / Sodium 0	mg 0%
Carbohydrate / Gluc	ldes 18g 6%
Fibre / Fibres 2 g	8 %
Sugars / Sucres 2 g	1
Protein / Proteines 3	3 g
Vitamin A / Vitamine /	A 2%
Vitamin C / Vitamine (C 10 %
Calcium / Calcium	0 %
Iron / Fer	2%

5.2 cm x 8.1 cm = 42.1 cm²





Some of the other types of Nutrition Facts Panel...

Horizontal

Nutrition Facts	Amount / Tereur	% DV / % VQ *	Amount/Teneur 9-DV/9	-VQ^
Valeur nutritive	Fat / Lipides 13 g	20 %	Carbohydrate / Glacides 23 g	8%
vareur mannave	Saturated / saturés 5 g	42 %	Fibre / Fibres 0 g	0%
Per 1 bar (40 g)	+ Trans / trans 3.5 g	46 30	Sugars / Sucres 20 g	
pour 1 tablette (40 g)	Chalesterol / Cholestèro	10 mg	Pretein / Protéines 3 g	
Caluries 220	Sodium / Sodium 70 mg	3 %		
* DV = Daily Value V Q = valour quotidionne	Vitania A / Vitanine A Calcium / Calcium		Vitamin C / Vitamine C Iron / Fer	0 % 4 %

10.8 cm x 3.2 cm = 34.6 cm²

Valeur nutritive	Tereor/Amount	% VQ /% DV*	Terenr/Amount 9-V0/9	-DV ^
Nutrition Facts	Lipides / Fat 13 g	20 %	Glacides / Carbohydrate 23 g	8 %
	saturés / Saturated 5 g	42 %	Fibres / Fibre 0 g	0%
pour 1 tablette (40 g)	+ trans / Trans 3,5 g	46 30	Sucres / Sugars 20 g	
Per 1 bar (40 g))	Chalesterol / Cholesterol	10 mg	Proteines / Protein 3 g	
Caluries 220	Sodium / Sodium 70 mg	3 %		
* VQ = valeur quotidienne DV = Daily Value	Vitamine A / Vitamin A Calcium / Calcium		Vitamine C / Vitamin C Fer / Iron	0 % 4 %

10.8 cm x 3.2 cm = 34.6 cm²

Simplified

Nutrition Per 1 stick (on Facts 2.7g)
Amount	% Daily Value
Calories 5	
Fat 0 g	0 %
Carbohydra	ate2g 1%
Protein 0 g	
	ens tat, cholestarol, ugass, vitamin A,

3.6 cm x 4.3 cm = 15.5 cm²

Valeur nutritive pour 1 bălonnet (2,7 g) Teneur % waleur quoticienne Calories 5 Lipides 0 g 0 % Glucides 2 g 1 % Proteines 0 g Source néglipastée de lipides souturés, lipides trans, chokestárol, sodium, fibros, sucres, vitamine A, wternine C, caldium effer.

 $3.6 \text{ cm x } 4.3 \text{ cm} = 15.5 \text{ cm}^2$

Linear

 $10.4 \text{ am x } 1.4 \text{ am} = 14.6 \text{ cm}^2$

Valeur nutritive pour t tasse (264 g): Calories 280 Lipides 13 g (20 %), Lipides saturés 3 g + Lipides tarse 2 g (25 %), Cholesterd 30 mg, Sodium 660 mg (28 %), Glucides 31 g (10 %), Fibres 0 g (0 %), Sucres 5 g, Protéines 5 g, Vit A (4 %), Vit C (2 %), Calcium (15 %), For (4 %).

10.4 cm x 1.4 cm = 14.6 cm²





Nutrition Facts Problems

a

Pro 125 - L (87 g)			
Annual While's	dec		
Calorine 10			
FAIO.S g		1%	
Saturated 0 g + Trans 0 g		0%	
Cholestosel 0 mg			
Sedina 0 mg		0%	
Carbolydists 18 s		69	
Film 2 g		2%	
Signa 2 g			
Partition 3 g			
Viteria A 2%	Vitroin C	10 %	
Colcins 0%	fore-	2.%	

b

Valeur nutritive Per 125 mL (87 g) / par 125 mL (87 g		
Amount Teneur		Daily Value quotidienne
Calories / Ca	lories 80	
Fat / Lipides	0.5 g	1%
Saturated / + Trans / tra		-0%
Cholesterol /	Cholestérol	0 mg
Sodium / So	dium 8 mg	0%
Carbohydrat	e / Glucides	18g 6%
Fibre / Fibre	s 2 g	8 %
Sugars / Su	cres 2 g	
Protein / Pro	téines 3 g	
Vitamin A / Vi	tamine A	2 %
Vitamin C / Vi	tamine C	10 %
Calcium / Cal	cium	0 %
Iron / Fer		2 %

C



d

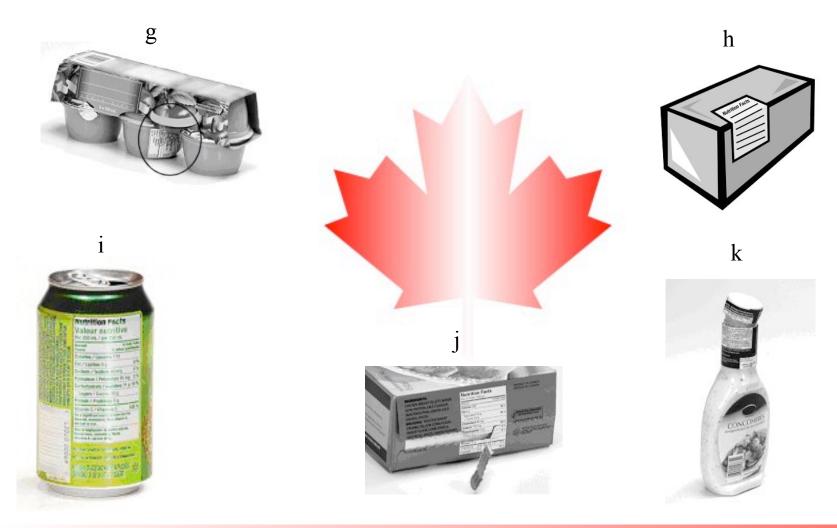








Nutrition Facts Problems





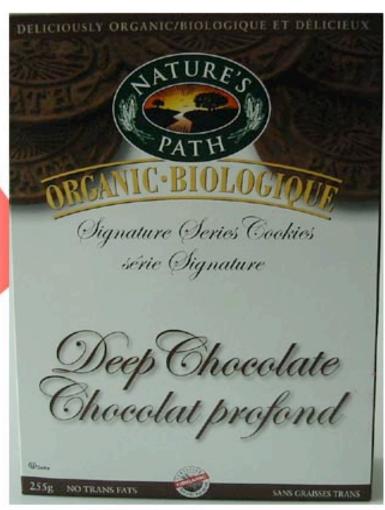


Organic

Claims regarding organic are similar to the US.

A food certified by a certification body may bear the trademark of the certifying body.

Until National Standards are finalized, certification of products described as organic is voluntary in all provinces except Quebec. www.caaq-bio.org

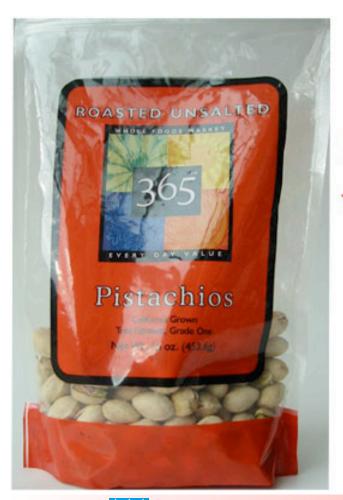






Grading

Different grading standards:



Grade names and standards have been established.

Grade names must not be used to describe products which have no established Canadian grading standards except when it is preceded with the country name.







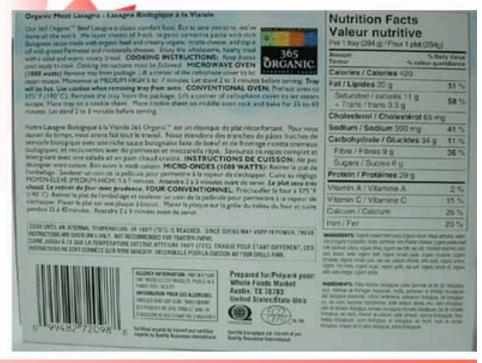
Meat, Poultry and Processed Fruit and Vegetables

Meat and poultry processing establishments outside Canada must be authorized to export meat products to Canada.

Grade considerations.

Coding Canned products with a grade.









Meat and Poultry

- Minimum Meat Protein Standard for protein
- Cuts
- Frozen and previously frozen considerations









Claim rules:

- Size and prominence
- Placement of accompanying information
- Language requirements
- Nutrition Facts Table
- Conditions for advertising.







Additional regulations regarding claims:

- Conditions to qualify
- Claims must not be misleading or deceptive
- Claims should be based on recognized health and scientific evidence.







New regulations permit 5 diet-related health claims:

- Low sodium and hypertension
- Calcium/Vit. D and osteoporosis
- Low saturated fat/trans fat and heart disease
- Vegetables/fruits and cancer
- Fermentable carbohydrates and dental cavities.











Claims that a food does not contain an ingredient or substance must be factual and not misleading.

- Total absence, if claimed
- Claim should be justified
- Maximum acceptable level definition.







GMO and Irradiation

Voluntary labeling and advertising of foods that are and are not products of genetic engineering.

Irradiated foods restrictions.











Shelf Life

Shelf Life must be indicated when a food or beverage has a shelf life of 90 days or less.

Shelf Life and storage instructions must be indicated if they differ from normal storage conditions.

Date should be easy to understand in both official languages.

Legal format needs year first:

Best before 04 JN 28 Meilleur avant







Labeling compliance

- Importer responsibility
- If non-compliant, CFIA notification that the label will be modified
- Food cannot be sold in Canada until it is compliant with Canadian regulations
- Retailers legal obligation.







Temporary labeling measures

Test Market Food









Enforcement

- Main CFIA considerations
- Accuracy of nutrient values and claims
- Complaint and investigative basis.







Funding for this seminar has been provided by WUSATA as part of the USDA MAP programs providing assistance for companies developing exports in Canada.

This project is managed by Ted Craig in Wyoming and Tim Larsen in Colorado





